RICH'S foodservice

products | DINNER ROLLS

Dinner Roll Dough Made with Whole Grains

Soft, wheat dinner roll. Made with whole grains and honey for a sweeter flavor profile. Retarder-to-oven format. For a child nutrition bid specification, please contact our Helpline at 1-800-356-7094 or email helpline@rich.com.

specifications

Product Code	05295	Gross Case Weight	24.743 LB
Units Per Case	180	Net Case Weight	23.625 LB
Unit Weight	2.1	Case Dimensions	15.812 IN (L) x 11.562 IN (W) x 7.25 ON (H)
GTIN Case	00049800052956	Pallet	Tiers: 10 High: 10
GTIN Item		Kosher	PARVE

nutrition

Nutrition Facts
serving size: 1 ROLL (51 G)

amount per serving	
calories	140
calories from fat	20
total fat	2.5g
saturated fat	0.5g
trans fat	0g
cholesterol	0mg
sodium	190mg
total carbohydrates	24g
dietary fiber	5g
sugars	3g
protein	6g

ingredients

INGREDIENTS FOR U.S MARKET: WHOLE WHEAT FLOUR, WATER, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), CRUSHED WHEAT, YEAST, WHEAT GLUTEN, SUGAR, OAT FIBER, SOYBEAN AND CANOLA OILS, CONTAINS LESS THAN 2% OF THE FOLLOWING: NATURAL FLAVOR (CONTAINS WHEAT INGREDIENTS), SALT, HONEY, DATEM, SODIUM STEAROYL LACTYLATE, MONOGLYCERIDES, ACESULFAME POTASSIUM, ENZYME, ASCORBIC ACID. MAY CONTAIN MILK, SOY, EGG AND SESAME.

allergens

wheat

storage

Shelf Life

- Frozen: 120 days
- Refrigerated: 0 days
- Ambient: 3 days (after baked), sealed in a bag

tips & handling

1. PANNING: 24 (4 X 6) FOR SINGLES, OR 48 (6 X 8) FOR CLUSTERS ON A LINED SHEET PAN - SPRAY PAPER WITH PAN RELEASE TO PREVENT BOTTOM SHRED. 2. RETARD PRODUCT AT 38 F (3.30 C) FOR 18 HRS ON A COVERED RACK OR FLOOR THAW TO TEMPLATE # 21 (2 3/4" X 1 3/4"). 3. FLOOR TIME: 60 - 90 MINUTES AT AMBIENT CONDITIONS TO TEMPLATE # 21. 4. BEFORE BAKING: SPRAY PRODUCT WITH WATER. SEED IF DESIRED. 5. BAKE: BAKE IN RACK OVEN AT 375 F (190 C) FOR 10 - 12 MINUNTES; 14 - 18 MINUTES IF CLUSTER-BAKED. 6. STEAM: 20 SECONDS. CONVECTION OVEN: FOLLOW ABOVE INSTRUCTIONS. BEFORE BAKING, SPRAY EACH ROLL HEAVILY WITH WATER. BAKE TEMP/TIME: 325 F (160 C) FOR 10 - 12 MINUTES ROTATE TRAY AT 6 - 7 MINUTES. MODE D'EMPLOI: 1. MISE EN MOULE: 24 (4 X 6) POUR DES PETITS PAINS INDIVIDUELS, OU 48 (6 X 8) POUR UNE GRAPPE SUR UNE PLAQUE RECOUVERTE D'UN PAPIER PARCHEMIN - VAPORISER D'UN ENDUIT POUR dITER LE BOURGEONNEMENT DU FOND. 2. LAISSER LE PRODUIT DANS LA CHAMBRE FERMENTATION FROIDE 38 F (3.30 C) PENDANT 18 HEURES SUR UN

CHARIOT COUVERT OU LA TEMPɒATURE DE LA PIâE SELON LE GABARIT # 21. 3. POINTAGE: 60 90 MINUTES LA TEMPɒATURE DE LA PIâE SELON LE GABARIT #21. 4. AVANT LA CUISSON: VAPORISER LE PRODUIT D'EAU. COUVRIR DE GRAINS SI DɓIRɮ 5. CUISSON: CUIRE DANS UN FOUR CHARIOT 375 F (190 C) PENDANT 10 12 MINUTES OU 14 18 MINUTES POUR LA GRAPPE. 6. VAPEUR: 20 SECONDES. FOUR CONVECTION: SUIVRE LES INDICATIONS CI-HAUT. AVANT LA CUISSON, VAPORISER GɎɒEUSEMENT CHAQUE PETIT PAIN D'EAU. TEMPɒATURE/TEMPS DE CUISSON: 325 F (160 C) PENDANT 10 12 MINUTES. FAITES TOURNER LE PLATEAU APRî 6 7 MINUTES.